

Gulf Cooperation Council

👉 EDICT OF GOVERNMENT 👈

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GSO BRAN (2011) (English): Food For Special Dietary
Uses: Bran bread



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اتحاد دول مجلس التعاون لدول الخليج العربية
GCC STANDARDIZATION ORGANIZATION (GSO)

Final draft standard

GSO/FDS :2011

Food For Special Dietary Uses
Bran bread

Prepared by:

Gulf technical committee for sector standard of food and agricultural products

ICS :67.180.10

This document is a draft Gulf Standard circulated for comments, it is therefore, subject to Alteration and modification, and may not be referred it as a Gulf Standard, until
By the Board of Directors

Foreword

Standardization Organization for (GCC) is a regional Organization which consists of National Standard Bodies of GCC member States.

One of GCC main function is to issue Gulf Standards through specialized technical committees (TCs).

GSO through the technical program of committee TC No. (5) 'Technical Gulf committee for food and agricultural products standards' has prepared the standard of **"Food For Special Dietary Uses :Bran bread"** The draft standard has been prepared by the state of Kuwait, after review the Arabic, foreigner and International standards and related complied references.

This standard has been approved as Gulf technical regulation by GSO Board of Directors in its meeting No..../ held on/.....H, / / G.

Food For Special Dietary Uses Bran bread

1- Scope

This Gulf Standard Concerned with the requirements of bread with a special use (bran bread) used for the diet and similar to it , but do not include bred for low-calorie as a guide for diabetics

2 Complementary References

- 2.1 GSO 9 "Labeling of prepackaged food stuffs"
- 2.2 GSO21 " Hygienic regulation for food plants and their personnel "
- 2.3 GSO 1016 "Microbiological Criteria for Foodstuff – Part 1"
- 2.5 GSO 192 " food additives that will be adopted by GCC
- 2.6 GSO 194 "wheat flour "

3 Definitions

Bran bread: food product prepared by mixing of wheat flour and apostasy " soft bran layer " yeast may added also one or more from the inhibitor materials for fungus growth and the other basic materials which is mixed and fermented well and baked in suitable conditions .

4 General Requirements

- 4.1 water which used in making bread shall comply to GSO149 bottled drinking water "
- 4.2 flour which used shall comply to GSO 194 of wheat Flour
- 4.3 Raw materials used in the manufacture of bread shall comply to their own gulf standards .
- 4.4 Bread must be backed well , retaining the natural look and smell .
- 4.5 Product must be free of pollution, mineral oils
- 4.6 Product must be free of impurities , foreign matter, and insects and all of their phases left over

- 4.7 propionic acid or its salts as a preservative may added to increase the rate of only 0.3% of the weight of the product.
- 4.8 salt shall not exceed 0.1% estimated on the basis of total weight.
- 4.9 yeast proportion added to the paste shall be 1-2%
- 4.10 Bran embedded in the bread mixture should not be less than 50%
- 4.11 Humidity proportion should not exceed 32%
- 4.12 The proportion of carbohydrates should not exceed 20% are estimated on the basis of total matter
- 4.13 Protein content must not be less than 8% are estimated on the basis of total matter
- 4.14 The proportion of fiber should not be less than 11% are estimated on the basis of total matter

5 Microbiological Limits

- 5.1 determination of microbiological shall be carried out according to gulf standard GSO1016 state in item 3.2

6 Packing and transporting

The following requirements shall be met during packaging , transportation and storage:

- 6.1 Bread leave to cool down to room temperature before packing
- 6.2 Be packaged in Polyethylene bags or suitable paper bags
- 6.3 Packing bags shall be clean and dry and never be used to mobilize and do not affect the natural characteristics of bread
- 6.4 transportation shall be in such a way that preserves the properties of baking bread and protect it from pollution and injuries , attacking rodents, and the transport vehicles should not have been used in the transfer of pesticides, fungal, or any toxic substance or any material harmful to public health .

7 labeling

Without prejudice to the requirement of GSO9 which is mentioned in clause 2.1 the following information shall be declared on the label of each package

7.1 Product Name

7.2 Net weight in international units

7.3 food Additives if used

7.4 Date of Production

7.5 Product according to Gulf standard specification No. - - - GSO

8. Method of Testing and Examination**8.1 Protein Estimate :**

According to the official methods of analysis of the American Society for analysis official (AOAC) fourteenth edition number (14.103)

:8.2 Salt Estimate

According to the official methods of analysis of the American Society for analysts official (AOAC) fourteenth edition number (14.099)

8.3 Crude fiber Estimate

According to the official methods of analysis of the American Society for analysts official (AOAC) fourteenth edition number (14.099)

9. TECHNICAL TERMS :**Propionic acid****حمض ليوبيونك****Yeasts****خميرة****Mineral oil****فوت مزلويت****Bran****نخلت**

10.Reference

-Syrian standard No. 473/1986

Egyptian standard 1074